Project:

Item Number:

Quantity:

FOOD WARMERS: CAYENNE® MODEL 1001 FULL-SIZE

MODELS:

71001	120V AC, 700W
72101	120V AC, 700W
72605	120V AC, 700W
72002	120V AC, 700W (special order only)
72003	120V AC, 700W (special order only)
72004	120V AC, 700W (special order only)

Cayenne® Model 1001 Full-Size Food Wamers

DESCRIPTION

Vollrath Model 1001 food warmers are designed to attractively display and maintain the serving temperature of your prepared foods with less energy than a traditional warmer.

Model 1001 Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The electric unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

FEATURES

- ❑ Self-insulating thermoset well made from polyester and glass fibers cannot rust, pit or crack.
- ❑ Low water indicator light eliminates guesswork.
- ❑ Water deposits easily wipe off.
- ❑ Exclusive dome heating element with non-stick coating makes for easy removal of mineral deposits.
- ❑ Exterior surfaces are cool to the touch.
- ❑ Thermostatic control for precise temperature control.
- ❑ Optional color-coodinated models.
- ❑ Wide, no-drip lip.
- ❑ Bottom-mounted power cord stays out of the way.

Agency Listings

c UL us LISTED

NSF

Approvals

Date:

Setting the Standard™

www.vollrathco.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
U.S.A.
Main Tel: 800.628-0830
Service Tel: 800.628.0832
FAX: 800.752.5620

Vollrath of Canada, Co.
Tel: 800.695.8560
FAX: 800.752.5620

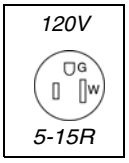
FOOD WARMERS: CAYENNE® MODEL 1001 FULL-SIZE

DIMENSIONS AND RATINGS

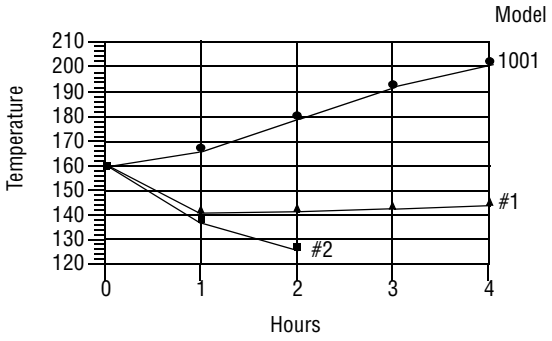
Item	Description	Dimensions (Diameter x H) Inches	Centimeters	Voltage*	Watts	Amps	Case Lot
71001	1001 Full-size warmer only	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72101	1001 Package with warmer, full-size 2½" (65 mm) pan, polished dome cover	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72605	1001 Soup package with warmer, adaptor plate, two each of 7-quart (6.6 L) insets, hinged covers, 4-ounce (118.3 mm) ladles	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1
72003	1001 Warmer with black exterior	13¾ x 21¾ x 9	(33 x 55 x 23)	120V AC	700	5.8	1

* Contact your Vollrath representative for models rated for other voltages (For Export Only).

Receptacles



Results of Independent Testing:



Units were filled with water per care/use instructions. Units were preheated to operating temperature. 4" (100 cm) food pan containing NSF text mixture at 160° F (71.1° C) was inserted. All tests were made with the cover off. Temperature was monitored continuously for four hours.

- *Model 1001 with 700 watt dome element maintained temperature of the food product above the temperature 160° F (71.1° C) for the durationof the test.*
- ▲ *Competitive all-stainless unit (#1) with 1200W tubular element under the well. Temperature dropped below 140° F (60° C) in eight minutes. Continued testing saw temperature rise above 140° F (60° C).*
- ■ *Comptetive all-stainless unit (#2) with thermostatic control and 1500W tubular element under the well. Temperature dropped below 140° F (60° C) safety zone within the first hour and did not recover. Test was aborted after 2 hours.*

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
U.S.A.
Main Tel: 800.628-0830
Service Tel: 800.628.0832

Vollrath of Canada, Co.
Tel: 800.695.8560
FAX: 800.752.5620

www.vollrathco.com

©2008 The Vollrath Company L.L.C. Form Number L34600 Rev. 9/09
Printed in USA

OPERATING & SAFETY INSTRUCTIONS

FOOD WARMERS MODELS 1001, 3001, 3001D

Thank you for purchasing this Vollrath full size food warmer. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING

ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.

TO REDUCE RISK OF INJURY:

- **Plug only into a three-hole grounded electrical outlet.**
- **Use only on flat, level surfaces.**
- **Unplug warmer and let cool before cleaning or moving.**
- **Unplug warmer when not in use.**
- **Do not immerse.**
- **Do not spray with water or cleaning agents.**
- **Handle hot water carefully.**
- **Do not operate unattended.**
- **Important: Do not operate this unit without water in well.**

Function and Purpose:

This unit is intended to hold containers of hot food at the proper serving temperature. This unit is not intended to cook raw food or reheat prepared food.

Installation (Models 3001 and 3001D,only):

1. Install warmer within a 13"W x 21"L x 9.125"Deep cutout dimension on countertop. These units can be installed in wood, solid surface material, synthetic marble and metal counters.
2. Model 3001D, only, requires cutout for drain. Install drain closer and close drain before using.

Operation:

1. The food warmer must be on (or mounted in) a flat, stable surface.
2. Fill the well with 4 quarts of water. The water level mark in the well is at approximately 4 quarts. Do not overfill the well. Do not operate this unit without water in well.

⚠ WARNING

ELECTRICAL SHOCK HAZARD

Keep water level at or below water level mark. If level is too high, water may overflow when the food container is inserted. The overflow could enter the electrical compartment and cause a short circuit or electric shock.

3. Plug power cord into a three-hole grounded electrical outlet.
4. Preheat the water in the well by covering the well with an empty food container or cover and then *setting the heat control to the maximum heat setting. Preheat for 45 minutes*.
5. Place stainless steel container of *hot* food into the *preheated* food warmer. To prevent spills, do not overfill the food container.

6. *Set the heat control knob to no less than "10"*. Monitor food temperatures closely for food safety. The United States Public Health Service recommends that food be held at a minimum of 140°F (60°C) (and/or in compliance with the local health codes) to help prevent bacteria growth. Maintain water level at or near water level mark. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed.

⚠ WARNING
BURN HAZARD

Hot water and steam in the well can burn skin. Use protective gloves, mitts or potholders when removing food container or cover. Hot food can also cause burns. Handle hot food carefully.

Cleaning:

To maintain appearance and increase service life, the food warmer should be cleaned at least daily.

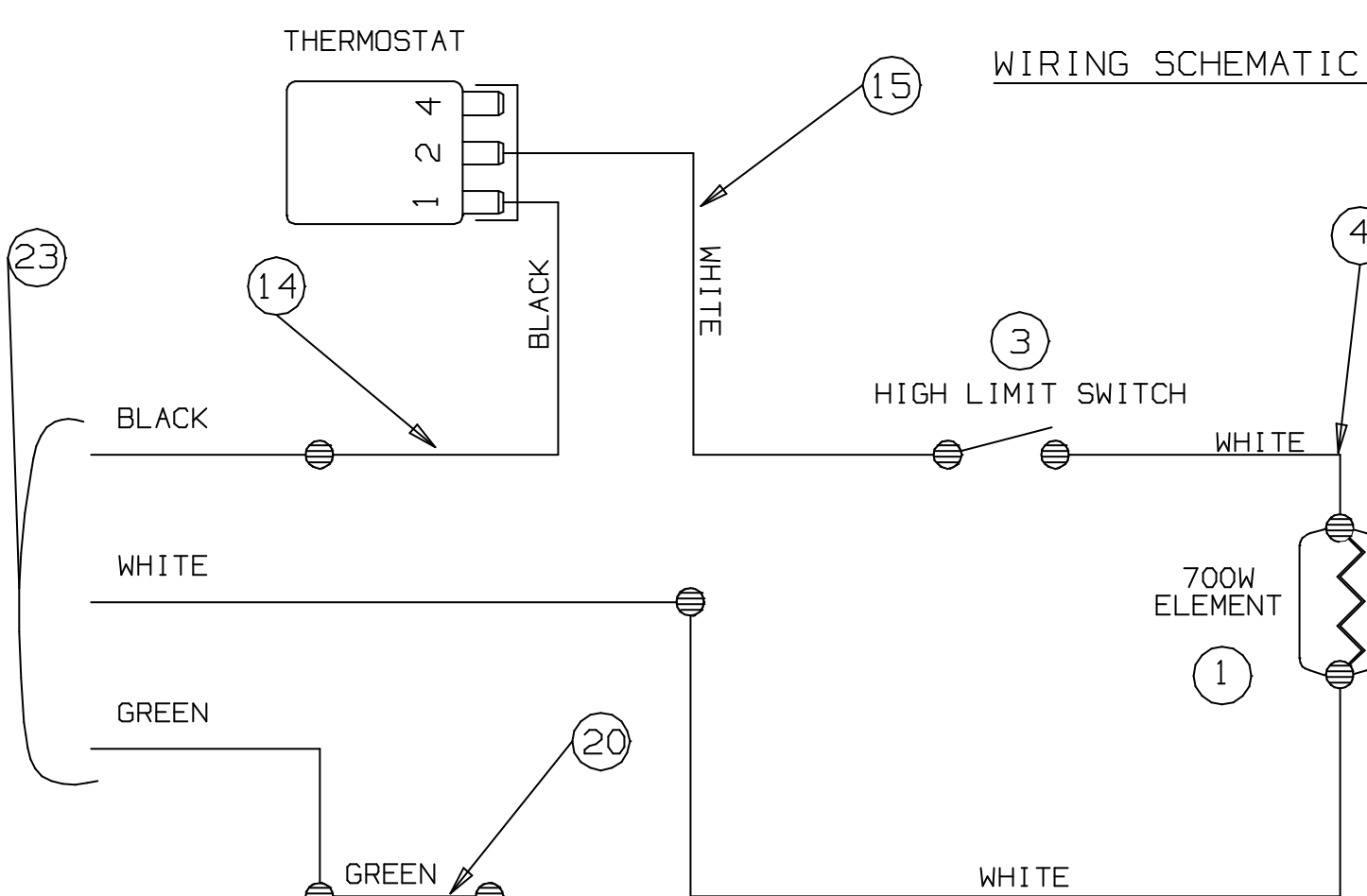
1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully empty the water bath from the well.
3. Wipe the entire well interior with a clean, damp cloth.
4. To avoid damaging the well finish, do not use abrasive materials, scratching cleaners or scouring pads to clean water deposits from the well.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could damage warmer.

⚠ WARNING
ELECTRICAL SHOCK HAZARD

Do not immerse food warmer in water or other liquid. Do not spray with water or cleaning product. Liquid could enter the electrical compartment and cause a short circuit or electric shock.

Repair:

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the food warmer or replace a damaged power cord yourself.
For out of warranty repairs, contact a competent professional repair service.


WIRING SCHEMATIC
THERMOSTAT
1 2 4
15
23
14
BLACK
WHITE
4
3
HIGH LIMIT SWITCH
BLACK
WHITE
WHITE
700W
ELEMENT
1
GREEN
20
GREEN
WHITE